



# Cranberry Nut Bread

**Makes:** 15 Servings

Enjoy this bread for breakfast, lunch, or dinner. Use fresh cranberries when in season for a burst of flavor.

## Ingredients

- 2 cups** flour\*
- 2/3 cup** sugar
- 1 1/2 teaspoons** baking powder
- 1 1/2 teaspoons** baking soda
- 2 teaspoons** grated orange peel
- 3/4 cup** orange juice
- 1/4 cup** butter, melted (or margarine)
- 1** egg (or 2 egg whites) (medium)
- 1 cup** chopped cranberries
- 1/3 cup** chopped walnuts
- 1/3 cup** powdered sugar (optional, for glaze)

## Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>180</b>
Total Fat	8 g
Saturated Fat	3 g
Cholesterol	20 mg
Sodium	190 mg
Total Carbohydrate	24 g
Dietary Fiber	1 g
Total Sugars	10 g
Added Sugars included	N/A
<b>Protein</b>	<b>3 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available

**1 teaspoon** water (optional, for glaze)

## Directions

1. Preheat oven to 350°F. Mix flour, sugar, baking powder and baking soda in a large bowl.
2. Grate orange peeling, then squeeze juice from orange. Add additional orange juice to make 3/4 cup.
3. In a separate bowl, blend orange juice, butter, egg, and grated orange peel; add to flour mixture, stirring until just blended. Mix in cranberries and walnuts.
5. Pour batter into a 9- by 5-inch loaf pan, greased on bottom only.
6. Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes; remove and cool completely on wire rack.
7. Optional: to make glaze, mix powdered sugar and water; add water as needed to make thin glaze. Drizzle over cooled loaf.

## Notes

\*You can substitute 1/2 to 1 cup of the flour with whole wheat flour.

All-purpose flour used for nutrition analysis and costing purposes.

**Source:** North Dakota State University Extension Service Recipe link.